

Early Bird Menu

2 courses £24 3 courses £28

Available Tuesday to Friday 12pm - 6pm

starters

tiger prawns

garlic and lemon butter, confit tomato, grilled courgette, toasted sourdough (P)

seasonal tomato salad

heritage tomatoes dressed in caper & shallot vinegarette, olive, blood orange, whipped ricotta, toasted house bread (V) (VGA) (GFA)

confit duck & wild mushroom spring roll

served with mushroom ketchup & daikon slaw

main courses

basil pesto linguine

confit tomato, crispy basil, olives (V) (VGA) (GFA)

6oz flat iron steak

crispy pomme frites, wild mushrooms, heaney's peppercorn sauce (GFA)

bbq cod skewers

coronation sauce, sourdough flatbreads, fennel slaw

desserts

sticky toffee pudding

honeycomb ice cream (V)

rhubarb & custard trifle

with ginger cake (V)

panna cotta

raspberry compote, caramelised white chocolate (VGA) (GFA)

HEANEY & MILL

Bottomless Tatundays

£35.95 - 90 mins bottomless drinks

smoked salmon bagel

homemade sesame bagel, smoked salmon, cream cheese, chive & avocado (P)

halloumi hash

hash browns & grilled cheese with pesto, sriracha mayo & salad in a toasted sesame brioche (V) (GFA)

fried chicken royale

homemade sesame brioche, southern style fried chicken, spicy honey, gem lettuce & caesar dressing

breakfast stack

homemade sesame brioche bacon, sausage, hash browns & grilled cheese, tomato & red onion chutney

croque madame

emmental & cheddar cheese sauce, ham, on toasted sourdough topped with fried egg

shellfish risotto

feuille de mare, tomato confit, samphire, crispy kale (P) (GFA)

chicken caesar salad

grilled honey glazed chicken, bacon, gem lettuce, parmesan, croutons & caesar dressing (GFA)

yorkshire pecorino wedge salad

charred gem, herb aioli, crispy onion

red pepper & burrata linguini

roasted red pepper, creamy burratini & basil (V) (VGA)

drinks

prosecco

house red wine

house white wine

house lager

aperol spritz

cocktail of the week

12.15pm - 3pm (last bookings)

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan
(VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free

Please speak to your server to advise them of any further dietary or allergen requirements

HEANEY & MILL

Steak Night Mondays

any steak + glass of wine 30pp

served with fries (truffle & parmesan fries +£1), onion rings, mushrooms, tomato & cafe de Paris butter

10oz Ribeye

10oz Sirloin

8oz fillet

with.....

175ml Chardonnay

175ml Merlot

or upgrade for 1.5

175ml Sauvignon blanc

175ml Malbec

extras

mixed greens

6 (VG)

wedge salad

7 (GFA) (VG)

onion rings

6

truffle mash

6 (GF)

peppercorn sauce

4

chimmi churri

4 (GF)

red wine jus

4

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